(b) if so, what are the details of the proposals; and

(c) what would be the estimated cost of each flat?

THE MINISTER OF PARLIAMENTARY AFFAIRS (SHRI H. K. L. BHAGAT): (a) and (b) Besides about 37,165 Smaller Flats (Janta/EWS)/houses already completed, approx. 7125 houses are under construction and layout plans for 15,668 houses have been finalised and are under process for execution. In addition, layout plans for 7120 smaller flats (Janta/EWS) have been finalised and sent for checking up their feasibility.

(c) Cost of flats is worked out on their completion and it depends upon the plinth area, amenities provided and the rate at which the work is awarded to the contractor.

**Cheese production**

2854. SHRI PARVATHANENI UPENDRA: Will the Minister of AGRICULTURE AND RURAL DEVELOPMENT be pleased to state·

(a) what are the details of the method of preparing cheese by various milk producing units such as Aarey Milk Colony, Bombay; Dairy Science College, Bombay; the Kaira District Cooperative Milk Products Ltd., Anand, Gujarat;

(b) whether any other units are producing cheese in the country and if so, the details thereof;

(c) what are the ingredients used for processing cheese;

(d) whether it is safe for consumption of those who are strictly vegetarians; and

(e) the extent to which cheese processed in the country is different from the imported cheese?

THE MINISTER OF STATE IN THE DEPARTMENT OF RURAL DEVELOPMENT (SHRI CHANDULAL CHANDRAKAR): (a) The general method of preparing cheese is almost the same at various milk producing units in the country. The method consists in standardisation of milk, pasteurising, adding starter-culture, treating with milk clotting enzyme, processing the coagulum, hooping the procmessed coagulum, subjecting the coagulum in the hoops to the press, paraffining and ripening-*cum*-storage of sheese under controlled conditions of temperature and humidity until disposal.

(b) Yes, Sir. Andhra Pradesh Dairy Development Cooperative Federation is another major organisation engaged in the manufacture of cheese. Besides, a few research/teaching institutions are also producing cheese mainly for academic purpose.

(c) The ingredients used for the manufacture of processed cheese are ripened and raw cheese, emulsifier and stabilisers. The processed cheese of special types may also contain ingredients such as processed vegetables, nuts and spices.

(d) Import of animal rennet has already been banned. Further, the licensed units engaged in the manufacture of cheese have been advised to destroy stock of animal rennet, if any, lying with them. It is, therefore, expected that animal rennet is not being used in the manufacture of cheese. As such, the cheese may be considered as a vegetarian diet.

(e): Cheese processed in our country is made from cows' as well as buffaloes' milk. Whereas cheese made in European countries is generally from cows' milk. The two may differ in taste, flavour, colour, salt content, moisture content and other physical qualities.